WHO PROVIDES CATERING AT MATC?
MATC Catering Services is the sole and exclusive caterer for all food service and hospitality functions on campus property.

WHERE DO I START?
No food order can be processed until a room has been reserved and approved through the Scheduling Office at each campus. Please consider SET-UP and CLEAN-UP TIME. The Catering Coordinator can help you determine the amount of time needed. Milwaukee (414) 297-6309, West Allis (414) 456-5301, Mequon (262) 238-2205. Oak Creek (414) 571-4748.

HOW MUCH LEAD TIME DO I NEED?
Catering orders must be received at least 72 hours prior to an event. Orders received less than 72 hours prior to an event may be declined, and will be assessed a 10% surcharge.

All cancellations must be made at least 24 hours before the date of an event. Cancellations without a 24-hour notice will be billed at 50% of the estimated cost. The customer may also be charged for unrecoverable costs incurred by MATC Campus Catering Services.

***Banquet functions exceeding 50 people must be booked at least two weeks in advance. ***
***A staffing fee may be assessed to weekend events or functions. ***

HOW DO I ESTIMATE COSTS?
Consult the Catering Guide for typical pricing. Also note that catering orders accepted less than 72 hours prior to an event will be assessed a 10% surcharge. A surcharge will also be assessed for functions exceeding prearranged event time ranges.

HOW DO I ARRANGE BILLING?
Internal Clients: An Internal Requisition Form must be completed and attached to the Catering Request Form.
Submit to: Anne Christ-Roman, Catering Coordinator at 297-6833
E-Mail: christ-a@matc.edu or Fax: 414-297-8397. Phone: 414-297-6833; Cell Phone: 414-234-6218. You can also reach our office assistant at catering@matc.edu or 414-297-8183.

External Clients: Clients may be required to pay 50% - 75% of the estimated charges one month prior to the event. The remaining amount will be invoiced to the customer following the event.

WHAT ELSE DO I NEED TO KNOW?
All catering functions must be confirmed at least 24 hours prior to the event via e-mail or fax. According to college policies, no food can be served in the auditoriums, Teleconference Center rooms or classrooms. A separate room/space must be reserved for food services.

All pricing is subject to change. Please verify current price information.
MATC Catering Services Request Form

Information

MATC Campus Catering is the sole and exclusive caterer for all food service functions on campus property.

1. No food order can be processed until a room has been reserved and approved through the Class Scheduling office: M272, 414-297-6909. Please consider SETUP and CLEANUP time. The Catering Coordinator can help you determine the amount of time needed: Anne Christ-Roman, 414-297-6833.

2. Catering orders must be received at least 72 hours prior to an event. A 10% surcharge will be assessed for services without this notice, or they may be declined. A 10% surcharge will also be assessed for functions exceeding prearranged times. All cancellations must be made at least 24 hours before the date of event. Cancellations without a 24-hour notice will be billed at 50% of the estimated cost. The customer may also be charged for unrecoverable costs incurred by MATC Campus Catering Services. Banquet functions exceeding 50 people must be booked at least two weeks in advance.

3. Internal Clients: An Internal Requisition Form must be completed and attached to this Catering Request Form. Submit to: Anne Christ-Roman, Catering Coordinator at 297-6833
E-mail: christ-a@matc.edu or fax: 414-297-8397; phone 414-297-6833 Cell phone: 414-234-6218.
You can also reach the catering office assistant at catering@matc.edu or 414-297-8183.

4. External Clients: Clients may be required to pay 50% - 75% of the entire invoice amount one month prior to the event. The remaining amount will be invoiced to the customer following the event.

5. A staffing fee may be assessed to weekend events or functions.

6. All catering functions will be confirmed at least 24 hours prior to the event via e-mail or fax.

7. MATC Administrative Regulations and Procedures state that no food can be served in the auditoriums, Teleconference Center rooms or classrooms. A separate room/space must be reserved for food services.

8. Prices are subject to change. Please contact the Catering Coordinator to verify current price information.

Catering Capacities:
Banquet functions exceeding 50 people must be booked at least two weeks in advance. A staffing fee may be assessed to weekend events or functions.
Seasonal Catering operations run May – August. During this time parties of 200 or more people must be placed at least one month in advance to guarantee staffing.

M605: 150 People plated dinner (Limited to 2 entrees, vegetable, starch)
        230 People buffet/ boxed Lunch
        350 People buffet/ boxed Lunch (with rooms M612/M614/M616 reserved for additional seating)

M612: 25 People- plated/ buffet/ boxed Lunch
M614: 25 People -plated/ buffet/ boxed Lunch
M616: 70 People plated/ buffet/ boxed Lunch

S114/S120: 100 People - Buffet/ Boxed Lunch (setup /served in S114)
***Student Center Atrium: 200 People per floor buffet 350-400 people max per
***Cafeteria and Stage: 300 People buffet/ 200 People
*** Use of this space must be approved by the Director of Student Life at (414)297-6870.
MATC CATERING SERVICES ORDER FORM

Name of Client: _____________________             Date of Function: ______________________
Phone: ____________________________           Room Reserved: _________________________
Email: ____________________________           Number of Guests: ______________________
Campus/Dept.: ______________________           Time Food is to be Delivered: _______________
Contact Person: ______________________           Food Clearing/Pick-up Time: _______________
Name or Type of Event: ____________________

TYPE OF SERVICEWARE:                                 TYPE OF SERVICE:
Extra charge for china – (List menu selections in section #2 below)
China service____  Plastic service_____  Buffet_____  Pre-plated_______
Linens on _____ Individual Tables  Boxed_____  Table service_______
(Extra charge per server)

PLEASE INDICATE AMOUNT NEEDED
All catered events are supplied with pitchers of water

_ Milk  _ SODA  _ Diet  _ PASTRIES  _ Yogurt  _ COOKIES
_ COFFEE _ Decaf  _ ICED TEA  _ MUFFINS  _ Granola Bars  _ BROWNIES
_ TEA  _ BOTTLED WATER  _ BAGELS  _ Fruit Cup  _ BARS
_ JUICE BOTTLE  _ SPARKLING WATER  _ CROISSANTS  _ Hot Cereal  _ CAKES & PIES
_ JUICE PITCHER  _ PUNCH  _ HARDROLLS  _ Whole Fruit  _ TEA COOKIES

SECTION #2: LIST MENU SELECTIONS OR SPECIAL REQUESTS:
(APPETIZER SERVICE, FULL MEAL, BUFFET, ETC.)

MATC CATERING ORDERS – Submit to Anne Christ-Roman, Catering Coordinator, at Christ-a@matc.edu or fax to (414) 297-8397 a minimum of 72 hours prior to your event.

ACCOUNT NUMBER TO BE CHARGED:
(Required at the time order is placed.)

<table>
<thead>
<tr>
<th>FUND</th>
<th>LOC</th>
<th>COST CENTER</th>
<th>CLASS</th>
<th>PROJECT/ATTRIBUTE</th>
</tr>
</thead>
</table>

Requested by ___________________ Approved By ___________________ Date ______________________

ACCOUNT NUMBER TO BE CREDITED:

<table>
<thead>
<tr>
<th>FUND</th>
<th>LOC</th>
<th>COST CENTER</th>
<th>CLASS</th>
<th>PROJECT/ATTRIBUTE</th>
<th>AMOUNT</th>
</tr>
</thead>
</table>

Date Order Received: __________ Date Confirmed __________ Date Billed __________ Amount Billed______________
**PRICING FOR BAR SETUP**

Administrative Regulation and Procedure FF0601 states: Alcoholic beverages may **not** be consumed on the premises of Milwaukee Area Technical College, except for functions sponsored by academic, support, and/or service departments as approved by the MATC Executive Vice President and Provost (Dr. Vicki Martin 297-7269). Catering at all MATC campuses must be provided by the MATC Catering Services Department. Outside caterers are prohibited from catering on the MATC campus except with prior approval of the MATC Catering Services Department.

All menus for banquets and receptions should be planned two weeks prior to the event. A guaranteed number must be submitted three business days prior to the event. User groups are responsible for payment of the confirmed number or the actual number served; whichever amount is greater.

Following are the fees charged by the MATC Catering Department for bar setups.

- **Any bar setup:** Bartenders’ fee of $25 per hour, minimum of 4 hours
- **Bar setup using disposable glassware:** $50 setup fee
- **Bar setup using glassware:** $100 setup fee

According to MATC Board Policy, you must also contact the Public Safety Department to contract a Public Safety officer for your event.

**EXTRA CHARGES – CATERING SERVICES**

- **Service Charge for Setting up the Catering** $17.25
- **Delivery off Campus** $17.25
- **China Service:**
  - $2 per person
  - Parties over 50: additional labor charge for dishwashing, minimum $40
- **Extra Skirted Tables** $8 per table
- **Linen Tablecloths**
  - $5 per Banquet or $ 10 per 6 Ft Square or Round
  - **Available in white only**
- **Linen Napkins** $1 each

Buffet Service/Tables Pre-Set – There is a charge for setting tables for a buffet meal that includes place settings, water, salad, desserts, etc.

- $17 per every 30 people – weekday
- $25 per every 30 people – weekend and evenings

Linen-like table covers are available in your choice of colors (with two weeks' notice): $4.75 per table cover

Linen-like napkins are available in your choice of colors (with two weeks’ notice): $0.50 per person

**Table Service:** $17 per hour per staff member; minimum four hours per every 20 guests

An additional charge will be assessed if you want servers on the buffet line. Bud vases or centerpieces are available at an additional charge.

There is no charge for the linens on the buffet set-up.
**MATC Campus Catering**

**Breakfast Buffets**

Assorted juices, coffee and/or tea service accompany the following buffets

_**All Breakfast Buffets consist of 1 piece of bakery per person; yogurt, granola bars and Whole fruit may be substituted for pastries.**_

**Continental**

Assorted breakfast breads and pastries served with preserves, butter and cream cheese

$5.50 per person

**Deluxe**

Fresh scrambled eggs served with sautéed mushrooms, chives, sausage links, bacon or ham and breakfast potatoes - Includes Continental

$10.00 per person

—we offer non-cholesterol eggs

**Omelet Station**

Omelets made to order with choice of ham, bacon, mushrooms, onions, green peppers, tomatoes, cheddar and mozzarella cheese. Includes Continental $12.00 per person

(Stations are priced per person and fee for chef $20.00 per hour)

**Additional Breakfast Items:**

- Alterra Coffee ......................... $15.25 per gallon
- Alterra Decaf Coffee ................. $15.25 per gallon
- Tea ........................................ $14.75 per gallon

**Each gallon yields approximately 10 twelve-ounce servings**

**Bakery**

- Pastries and Donuts .............. $15.00 per dozen
- Muffins .............................. $15.00 per dozen
- Bagels................................. $15.00 per dozen
- Cinnamon croissants .................. $16.50 per dozen
- Fresh whole fruit basket .......... $1.10 per person
- English muffins ...................... $1.15 per person
- Yogurt ................................ $1.50 per person
- Bottled juice ......................... $2.00 per person

**Breakfast Sandwiches: muffin or bagel**

- Ham or sausage, egg and cheese .......... $3.75 per person
- Ham or sausage and egg ................... $3.50 per person
- Bagel, sausage or ham egg and cheese… $3.75 per person
- Breakfast Croissant ..................... $4.25 per person

_This menu is served on disposable wear. China: $2.00 per person extra._

—heart Healthy
MATC CATERING

Beverage Service

*Alterra Coffee…………………………………………………………………………… $15.25 per gallon
*Alterra Decaf Coffee………………………………………………………………………… $15.25 per gallon
*Hot Tea …………………………………………………………………………………………… $14.75 per gallon
*Hot Chocolate……………………………………………………………………………………… $12.50 per gallon
*Hot Spiced Apple Cider……………………………………………………………………… $11.00 per gallon
Soda ……………………………………………………………………………………………… $1.30 per person
Bottled Juice ……………………………………………………………………………………… $2.00 per person
Pitchers of Juice ………………………………………………………………………………… $9.00 per Pitcher
Lemonade ………………………………………………………………………………………… $11.00 per gallon
Iced Tea ……………………………………………………………………………………………… $11.00 per gallon
Milk;………………………………………………………………………………………………… $1.00 per person
Bottled Water……………………………………………………………………………………….. $1.45 per person

*Each Gallon yields approximately 10 twelve-ounce servings

Punch Bowl Set-up
(25 Guest Minimum)

Fruit Punch ………………………………………………………………………………………… $12.50 per gallon
Citrus Punch………………………………………………………………………………………… $13.00 per gallon

Pricing for MATC Bar Set-Up

Following are the fees charged by the Catering Department for bar set-ups:

Any Bar Set-up Bartender’s Fee of $25.00 per hour, Minimum of four hours $100.00

Bar Set-up using disposable Glassware……………………………………… $50.00 Set-up fee
Bar Set-up using Glassware………………………………………………… $100.00 Set-up fee

Bar Prices

WINE $ 4.50
DOMESTIC BEER $ 4.00
IMPORTED BEER $ 4.75
WINE COOLERS $ 3.75
SODA $ 1.50
BOTTLED WATER $ 1.50

According to MATC Board Policy, you must contact the Public Safety Department to contract a Public Safety Officer for your event.
SNACK ITEMS

Fresh Baked Cookies ................................................................. $7.00 per dozen
Assorted Bars or Brownies ............ $1.29 each .......................$14.99 per dozen
(Includes, Éclairs, Petite Fours, French Pastries, Cream Puffs, & Assorted Cheesecakes)

Mints (One lb.) ............................................................................. $5.50
Potato Chips (Individual 1 oz. bag) ................................................. $0.99
Potato Chips for 15 ......................................................................... $4.99
Potato Chips & Dip for 15 ............................................................... $9.69
Tortilla Chips for 15 ......................................................................... $4.99
Tortilla Chips w/Salsa for 15 .......................................................... $9.69
Guacamole or Salsa ....................................................................... $5.59
Snack Mix for 15 ............................................................................ $4.99
Chex Mix for 15 .............................................................................. $4.99

DESSERTS & PASTRIES

Cakes ............................................................................................... $4.00 each
(Chocolate, Yellow, Carrot, etc.)

Pies ................................................................................................. $3.50 each
(Apple, Blueberry, Cherry, Pecan, etc.)

Sheet Cakes         Undecorated         Decorated
Full Sheet... Feeds 72 people ...$65.00.................................$75.00
½ Sheet... Feeds 36 people ....$35.00.................................$45.00

Ice Cream Social... 1 scoop per person.......... $3.50 per person
(An Assortment of Carmel, Fudge, Jimmies, Strawberries & Nuts)
MATC CATERING

Party Favorites
(10 Guest Minimum)

Creamy Artichoke Spread ................................................................. $15.00
A creamy spread made with an assortment of cheeses, spices and artichokes, baked and served warm. Dip is served with nice crusty bread.

Spinach Dip ....................................................................................... $15.00
A cool spinach and cream cheese dip served inside a round bread.

Reuben Sandwich Dip ......................................................................... $15.00
Served inside a round rye bread.

Bruschetta Sampler .............................................................................. $15.00
Crispy Italian bread slices served with an accompaniment of seasoned tomatoes and parmesan, curry vegetable dip, chive and pine nut dip, and spicy peanut dip.

Taco Dip .............................................................................................. $15.00
Taco seasoned cream cheese topped with all the taco fixings and served with tortilla chips.

Refried Bean Dip .................................................................................. $15.50
Warm refried beans layered with taco meat, cheese, onions and peppers served with tortilla chips.

Queso Cheese Dip ................................................................................ $12.50
Served warm with tortilla chips

Whole Pizzas... (2 slices per person). ................................................. $15.99
16” pizza with choice of assorted toppings.

Heart Healthy
MATC CATERING

Party Platters

- **Seasonal Fresh Fruit**
  - 10 servings: $22.50
  - 25 servings: $55.00
  - 50 servings: $115.00

- **Fresh Vegetable Crudité**s
  - 10 servings: $18.00
  - 25 servings: $45.00
  - 50 servings: $86.00

- **Wisconsin Cheese Platter**
  - 10 servings: $22.00
  - 25 servings: $55.00
  - 50 servings: $105.00

- **Wisconsin Cheese & Sausage Platter**
  - 10 servings: $25.00
  - 25 servings: $65.00
  - 50 servings: $125.00

COLD HORS D'OEUVRES

*Items Not Sold By the Dozen; 10 Guest Minimum*

- **Cheese Ball w/Crackers**: $13.50 per pound
- **Cherry Tomatoes or Pea Pods, Stuffed**: $17.25 per dozen
- **Mini Puffs filled w/Cucumber or Chicken Salad**: $12.00 per dozen
- **Silver Dollar Sandwiches**: $12.50 per dozen
  (Turkey, Ham, Beef, Tuna or Chicken Salad)
- **Finger Sandwiches**: $13.00 per dozen
- **Deviled Eggs**: $10.99 per dozen
- **Kebobs (Our most popular)**: $23.69 per dozen
  (Shrimp & Lemon, Ham, Cheese & Olive, Ham & Pineapple Chunk, Strawberry & Melon, Melon & Prosciutto)

**Smoked Salmon**

*(20 Guest Minimum)*

-Market Prices-

- Heart Healthy
HOT HOR S D’OEUVRES

Chicken Wings ................................................................. $12.00 per dozen
Swedish Meatballs ........................................................... $8.50 per dozen
Cocktail Sausage ............................................................... $8.50 per dozen
Rumaki ............................................................................. $12.00 per dozen
Mini Quiche .......................................................................... $14.00 per dozen
Spanakopitta (Spinach Triangles) ........................................... $14.50 per dozen
Stuffed Mushroom Caps ....................................................... $15.50 per dozen
Crab Meat Rangoon ............................................................. $16.00 per dozen
Spring Rolls ......................................................................... $13.50 per dozen
Pot Stickers .......................................................................... $10.50 per dozen
Chicken Sate ......................................................................... $17.00 per dozen
Beef Sate ................................................................................ $17.00 per dozen
Mini Beef Wellington ............................................................. $18.00 per dozen
Mini Chicken Cordon Bleu ....................................................... $18.00 per dozen
Baked Potato Skins .............................................................. $9.50 per dozen
Quesadillas ........................................................................... $11.00 per dozen

Silver Dollar Sandwiches – Meat carved by Chef at Buffet
(Cost of labor for Chef plus $12.50 per dozen)
SPECIALTY MEALS

LUNCH

Prices are per person (10 person Minimum)

Soup & Salad Bar.......................... $11.00
w/Tomatoes, Cucumbers, Red Onions, Cabbage, Eggs, Bacon, Ham, Turkey & Cheese, Crackers of Rolls

Baked Potato Bar...........................................$11.50
w/Chives, Sour Cream, Chili, Tomato, Broccoli & Cheese

Pasta Bar............................................. $11.50
Choice of Two Pastas & Two Sauces: Meat Sauce, Marinara,
Alfredo or Cheese Sauce; Tossed Salad & Bread Sticks

Salad Bar & Wing.................................$12.25
BBQ Chicken .......................................... $10.25
Includes: Cole Slaw & Home Fries

Thai Vegetable Stir Fry.......................$11.00

Beef Tenderloin w/Sesame Noodles..........$12.75

Vegetable Lo mein w/Egg Roll.............. $9.50
Fried Rice w/Egg Roll.............................. $9.50
* 1.00 extra for Chicken or Pork.

Chili...................................................... $7.25
Served w/Tortilla chips, onions, shredded cheese, crackers & Sour Cream

Soup.......................................................... Cup $2.00
......................................................... Bowl $3.00

SALAD SPECIALTIES

Chicken Caesar Salad........................ $8.50
Chef Salad........................................... $8.50
Antipasto Pasta Salad............................ $7.50
Cottage Cheese w/Fresh Fruit Plate......... $6.25
Beef Taco Salad in Tortilla Bowl.......... $8.00
Royal Chicken Pineapple Salad............. w/Croissant $8.50

Cobb Salad served with warm, Bread sticks.......... $9.50
Mexican Cobb Salad served with warm, Bread sticks....... $9.50

Heart Healthy
**BOXED LUNCHES**

**MATC LUNCH**…1 per person……………………………………...$9.00
Includes Sandwich, Potato Chips, Cookies or Brownies, Soda, Piece of Fruit & Condiments
Choice of Kaiser or Hoagie Roll
Choice of Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad or Vegetarian

**Luxury Lunch**…1 per person………………………………..$10.00
Includes Sandwich, Potato Chips, Cookies or Brownies, Soda, Fruit or Salad & Condiments
Choice of Croissant, Bagel, or Wrap
Choice of Whole Fruit, Fruit Salad, Pasta Salad or Potato Salad
Choice of Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad or Vegetarian

**MATC Bargain Box Lunch**…1 per person……………………$7.00
Includes Sandwich, Potato Chips, Juice, & Condiments
Choice of Bread
Choice of Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad or Vegetarian

**ADDITIONAL SANDWICH MENU**

- Submarine Sandwich $7.50
- French Dip w/Au Jus $8.00
- Croissant Sandwich $8.00
- Club Sandwich w/Lettuce & Tomato $8.50
- Grilled Reuben $8.00
- Bacon, Lettuce & Tomato $7.00
- Tortilla Wraps $8.00
- Portabella, Avacado and Pepper Jack Sandwich $ 8.50

🚫 Heart Healthy
Buffet Menu

All Buffets Come with Choice of One Beverage

Coffee & Tea  Soda
Milk  Lemonade
Iced Tea

Buffet Menu 1

Build Your Own Sandwich

$10.50

Sandwich Buffet includes Sliced Cheese Tray, Lettuce, Tomato, Pickle Spears, Red Onions, Potato Chips, Beverage, Assorted Cookies or Dessert Bars

Sliced Meat Tray with Choice of Four of the Following:

Ham  Turkey
Beef  Salami
Chicken Salad  Tuna Salad
Egg Salad

Vegetarian Sandwiches offered upon request

Choice of One of the Following:

Vegetable & Dip Tray  Pasta Salad
Potato Salad  Cole Slaw
Fresh Fruit Tray  Soup of the Day

Heart Healthy
Buffet Menu 2
Pre-Made Sandwich or Wrap Buffet
$10.50
Includes: Potato Chips, Assorted Cookies or Dessert Bars & Beverage

Choice of One of the Following Breads with Your Choice of Fillings:
- Tortilla Wrap
- Hoagie Roll
- Croissant
- Specialty Breads
- Kaiser Rolls

Choice of Four Sandwich Fillings:
- Ham
- Beef
- Salami
- Tuna Salad

Choice of Four Sandwich Fillings:
- Turkey
- Chicken Salad
- Egg Salad

Vegetarian Sandwiches offered upon request

Choice of One of the Following:
- Vegetables & Dip
- Pasta Salad
- Potato Salad
- Fresh Fruit Tray
- Cole Slaw
- Soup of the Day

Buffet Menu 3
Picnic Buffet
$11.50
Includes: Relish Tray, Fresh Fruit or Watermelon Wedges, Rolls or Buns, Condiments & Beverage

Choice of Three of the Following:
- Hamburgers
- Hot Dogs
- Brats
- Italians
- BBQ Chicken*
- Marinated Chicken Breast*
*Add $1.00 per person

Choice of Two of the Following:
- Pasta Salad
- Corn on the Cob
- Potato Salad
- Cole Slaw
- Baked Beans
- Tossed Salad
- Cookies or Brownies

* Heart Healthy
Buffet Menu 4

Home Style Italian Buffet

$12.50

Choice of One of the Following:
Includes Assorted Bread Basket

Lasagna – Meat and/or Vegetarian
Manicotti served with Meat Sauce, Marinara Sauce and Alfredo Sauce

Choice of Two of the Following:

- Tossed Salad w/Assorted Dressings
- Antipasti Tray
- Green Beans & Baby Carrots
- Ratatouille
- Fresh Fruit Tray
- Zucchini Parmesan
- Italian Blend Vegetables

Buffet Menu 5

South of the Border Buffet

$10.50

Includes: Cheese, Salsa, Sour Cream, Lettuce, Tomatoes, Onions, Jalapeno and Black Olives

Choice of Two of the following:

- Beef or Chicken Fajita Meat
- Pre-made Burritos
- Pork Tamales
- Chicken Tamales
- Black Bean Fajitas

Choice of Two of the following:

- Spanish Rice
- Refried Beans
- Guacamole
- Tortilla Chips & Salsa
- Fresh Fruit Tray
- Churros

Heart Healthy
Buffet Menu 6

Taco Buffet
$10.00

Includes: Taco Meat, Hard & Soft Tortilla Shells, Shredded Cheese, Lettuce, Tomatoes, Onions, Black Olives, Jalapenos, Sour Cream & Salsa

Black Bean Tacos

Choice of One of the following:
Spanish Rice  Refried Beans
Tortilla Chips & Nacho Sauce  Tortilla Chips & Guacamole

Buffet Menu 7

Asian Buffet
$10.00

Includes: Vegetables, Chicken or Beef Stir Fry, White Rice, Egg Roll and Fortune Cookie

Heart Healthy
Dinner Buffet

Menu 8
All Dinners Include Bread Basket & Beverage

Entrees

Roast Beef w/Gravy
Southern Fried Chicken
Marinated Chicken Breast
Baked Ham
Fried Catfish
Italian Baked Cod w/Veggies
Beef Stroganoff
Swiss Steak
Beef Tips
BBQ Chicken
Roast Turkey & Gravy w/ Cranberry Sauce
Beer Battered Cod

Choice of Two of the Following Sides:

• Tossed Salad
• Cole Slaw
• Wild Rice
• Rice Pilaf
• Turnip Greens
• Black-Eyed Peas
• Yams
• Baked Potato
• Mashed Potatoes
• Savory Stuffing
• Oven Roasted Potatoes
• Buttered Corn
• California Blend
• Macaroni & Cheese
• Baby Carrots & Green Beans
• Buttered Noodles

Choice of 1 Entrée . . . . . . $ 12.00
Choice of 2 Entrées . . . . . $13.00
Choice of 3 Entrées . . . . . $15.00

• Heart Healthy
Plated Dinners

All dinner entrees are served with Potato, Rice or Pasta, Tossed Salad, Vegetable, Bread Basket and Beverage.

Lasagna: Home Style with Layers of Beef & Cheese $12.50

Southern Fried Chicken: Seasoned, Breaded and Fried to Perfection $12.00

- Chicken Divan: Boneless Skinless Chicken Breast with Broccoli Spears and Ribboned with Mornay Sauce $13.00

Pesto Chicken: Pesto Made with Almonds, Basil, Garlic and Parmesan Cheese, baked on Chicken to form a fine Crust $14.00

Chicken Cordon Bleu: Chicken Breast Filled with Ham & Swiss Cheese, then Breaded and Browned $14.00

Stuffed Chicken Breast: Chicken Stuffed with Broccoli & Cheddar or Bacon & Swiss; Breaded and Wonderfully Browned $14.00

Chicken Oscar: Breast of Chicken Seasoned & Browned Topped with Asparagus, Lump Crab Meat in a Rich Hollandaise Sauce $15.00

Chicken in Puff Pastry: Ham & Swiss Wrapped in a delicate and flaky pastry $14.00

BBQ Ribs $13.50

Breaded Pork Chops: Seasoned, Breaded and Wonderfully Browned $13.50

- Stuffed Pork Chops: Stuffed with Savory Dressing $14.00

Roast Pork Loin: Seasoned and Roasted to Perfection $16.50

Stuffed Sole: Filet of Sole Stuffed with Cram and Ribboned with Mornay Sauce $15.00

Jumbo Shrimp: Boiled or Fried, the Way You Like It $15.00

- Broiled Salmon $16.00

Broiled Tuna Steaks: Served with a Pineapple Chutney $15.00

Beef Flank Steak: Lusciously Marinated Flank Broiled and Sliced in Strips Served with Spanish Rice, Fiesta Corn, Warm Flour & Corn Tortillas $15.00

- Beef Tenderloin: Broiled Medium $17.00

Prime Rib: Slow Roasted and Served with Your Choice of Sides $18.00

- Heart Healthy
### VEGETABLE SIDES

**$2.95**

<table>
<thead>
<tr>
<th>Ultra Blend</th>
<th>Green Beans &amp; Baby Carrots</th>
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</thead>
<tbody>
<tr>
<td>Buttered Broccoli Spears</td>
<td>Baked Acorn Squash</td>
</tr>
<tr>
<td>Sweet &amp; Sour Cabbage</td>
<td>Baked Beans</td>
</tr>
<tr>
<td>Smothered Cabbage</td>
<td>Italian Blend</td>
</tr>
<tr>
<td>Cauliflower in Cheese Sauce</td>
<td>Corn</td>
</tr>
<tr>
<td>Green Peas w/Pearl Onions</td>
<td>Turnip Greens w/Ham</td>
</tr>
<tr>
<td>Spinach</td>
<td>Brussels Sprouts</td>
</tr>
</tbody>
</table>

### POTATOES, RICE & PASTAS

**$2.95**

<table>
<thead>
<tr>
<th>Whipped Potatoes</th>
<th>Baked Potatoes</th>
</tr>
</thead>
<tbody>
<tr>
<td>New Parslied Potatoes</td>
<td>Potatoes Au Gratin</td>
</tr>
<tr>
<td>Scalloped Potatoes</td>
<td>Oven Roasted</td>
</tr>
<tr>
<td>French Fried Potatoes</td>
<td>Macaroni &amp; Cheese</td>
</tr>
<tr>
<td>Potato Salad</td>
<td>Rice Pilaf</td>
</tr>
<tr>
<td>Spanish rice</td>
<td>Fettuccini Alfredo</td>
</tr>
<tr>
<td>Linguini w/Pesto</td>
<td>Candied Sweet Potatoes</td>
</tr>
</tbody>
</table>

### FRESH VEGETABLE SALADS

**$2.95**

<table>
<thead>
<tr>
<th>Tossed Salad w/Dressing</th>
<th>Pasta Salad</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cole Slaw</td>
<td>Cucumber in Vinaigrette</td>
</tr>
<tr>
<td>Creamy Cucumber Salad</td>
<td>Heart Healthy</td>
</tr>
</tbody>
</table>